

Hibiskus Red Ale

- Gravity **13.6 BLG**
- ABV ---
- IBU **68**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (72.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (9.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.4 kg (9.1%)	75 %	45
Grain	Strzegom Pszeniczny	0.4 kg (9.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	9.5 %
Boil	Pekko	20 g	30 min	13.6 %
Boil	Pekko	4 g	20 min	13.6 %
Boil	Eureka!	4 g	20 min	18 %
Boil	Eureka!	15 g	10 min	18 %
Boil	Eureka!	15 g	5 min	18 %
Whirlpool	Eureka!	26 g	0 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	120 ml	---
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	8 g	Mash	60 min
Spice	Hibiskus	100 g	Boil	20 min
Fining	Mech irlandzki	5 g	Boil	15 min